

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 64-48-00263
Name of Facility: Silver Sands Middle School
Address: 1300 Herbert Street
City, Zip: Port Orange 32129

Correct By: None
Re-Inspection Date: None

Type: School (9 months or less)
Owner: The School Board of Volusia County
Person In Charge: Carnet Smiley Phone: (386) 322-7550
PIC Email: crsmiley@volusia.k12.fl.us

Inspection Information

Purpose: Routine
Inspection Date: 9/24/2018

Begin Time: 11:35 AM
End Time: 01:00 PM

Additional Information

No Additional Information Available

Items marked below violate the requirements of Chapter 64E-11 of the Florida Administrative Code and must be corrected. Continued operation of this facility without making these corrections is a violation of Chapter 64E-11, Florida Administrative Code and Chapters 381 and 386, Florida Statutes. Violations must be corrected by the date and time indicated in the Results section above or an administrative fine or other legal action will be initiated.

Violation Markings

- | | | |
|-------------------------------------|--|-------------------------------------|
| FOOD SUPPLIES | 17. Exclusion of personnel | 34. Plumbing |
| 1. Sources, etc. | 18. Cleanliness | 35. Toilet facilities |
| FOOD PROTECTION | 19. Tobacco use | 36. Handwashing facilities |
| 2. Stored temperature | 20. Handwashing | 37. Garbage disposal |
| 3. No further cooking/Rapid cooling | 21. Handling of dishware | 38. Vermin control |
| 4. Thawing | EQUIPMENT/UTENSILS | OTHER FACILITIES AND OPERATIONS |
| 5. Raw fruits | 22. Refrigeration facilities/Thermometers | 39. Other facilities and operations |
| 6. Pork cooking | 23. Sinks | TEMPORARY FOOD SERVICE EVENTS |
| 7. Poultry cooking | 24. Ice storage/Counter-protector | 40. Temporary food service events |
| 8. Other animal cooking | 25. Ventilation/Storage/Sufficient equipment | VENDING MACHINES |
| 9. Least contact/Reheating | 26. Dishwashing facilities | 41. Vending machines |
| 10. Food container | 27. Design and fabrication | MANAGER CERTIFICATION |
| 11. Buffet requirements | 28. Installation and location | 42. Manager certification |
| 12. Self-service condiments | 29. Cleanliness of equipment | CERTIFICATES AND FEES |
| 13. Reservice of food | 30. Methods of washing | 43. Certificates and fees |
| 14. Sneeze guards | SANITARY FACILITIES AND CONTROLS | INSPECTION/ENFORCEMENT |
| 15. Transportation of food | 31. Water supply | 44. Inspection/Enforcement |
| 16. Poisonous/Toxic materials | 32. Ice | |
| PERSONNEL | 33. Sewage | |

Inspector Signature:

C. Leahy

Client Signature:

Carnet Smiley

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2 of 2

General Comments

113.6 F HOT WATER
38 F, 40 F, 32 F, 41 F REFRIGERATORS
38 F WALK IN REFRIGERATOR
200 PPM QUATERNARY SANITIZER AT THE THREE COMPARTMENT SINK AND WIPE DOWN BUCKETS
157.4 F CHICKEN
151.3 F BROCCOLI
188.2 F RICE
40.3 F MILK
/
A LA CARTE SIOUX:
144.8 F PIZZA
//
NO VIOLATIONS OBSERVED

Email Address(es): crsmiley@volusia.k12.fl.us;
tlvesey@volusia.k12.fl.us;

Violations Comments

No Violation Comments Available

Inspection Conducted By: Carolee Leahy (29937)
Inspector Contact Number: Work: (386) 663-6820 ex.
Print Client Name: Silver Sand Middle School
Date: 9/24/2018

Inspector Signature:

C Leahy

Client Signature:

Carolee Leahy